

# PIERRE LEGRAS

## CH GRAND CRU BLANC DE BLANCS

### Monographie Brut Nature

Each Pierre Legras bottle of Champagne embodies the spirit of its founders - men with character who have imagined a prestigious kingdom.

Born in 1662, under Louis XIV, Pierre Legras has initiated one of the biggest winegrower families of Chouilly. For more than 3 centuries, 11 generations succeeded him and honored his heritage. Now with 10 acres, including 7 classified Grand Crus in Chouilly, Vincent Legras signs his wines with a lot of precision.

They have the High Environmental Value HVE certification.



100% Chardonnay



48-50°F  
9-10°C



0-4 years



30 years old



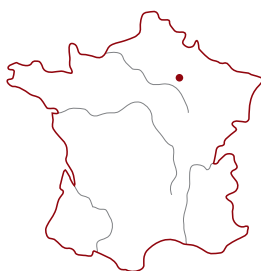
HVE



1500 bottles



## TERROIR



**VINEYARD** : 10000 vines / hectare.

**LOCATION** : Chouilly

**SOIL** : Mainly chalk

## WINEMAKING

**HARVEST** : Manual harvest. (year n)

**FERMENTATION** : Debourbage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed.

**MATURATION** : 70% in stainless steel vats and 30% oak barrels.  
75% of base wine and 25% of reserve wine.

**TIRAGE**: April (year n+1)

**DISGORGING** : June (year n+6)

**DOSAGE** : 0 g/L - Extra Brut

## TASTING NOTES



Pale yellow-gold color



Quince, acacia, lemon and fresh mint



Pulpy and crisp fruity with saltiness

## FOOD PAIRING

Carpaccio of scallops

Fillet of bar and shells

Back of cod with salty butter

«Partially vinified in casks, this Blanc de Blancs Brut Nature has a wonderful aromatic richness. Its fragrances of white fruits, candied citrus fruits and butter combine to offer intensity, complexity and depth.»